



Kellogg College Hot Fork Buffet Menu 2023-24

Groups under 40 people, please choose 2 of the following options.

Groups of 40 or more, please choose 3 options.

All are served with freshly baked rolls and either rice or new potatoes and vegetables.

Please choose 2 options from the Dessert list.

Vegetarian (V) and Vegan (Ve)

Chickpea, Butternut Squash and Spinach Curry (Ve)

Lentil and Chickpea Cassoulet with Olive Oil and Herb Breadcrumbs (Ve)

Leek, Three Cheese and Flat Mushroom Macaroni Cheese (V)

Meat and Fish

Pulled Pork and Black Bean Chilli with Coriander and Sour Cream

Ox Cheek, Chestnut Mushroom and Baby Onion Bourguignon

Harissa, Coconut and Chicken Curry

Miso Glazed Salmon on Freekeh Risotto with Roasted Cauliflower, Red Chard and Sweet Potato

Desserts

Blackcurrant and Almond Meringue Slice (V)

Home-baked Chocolate Brownies (V)

Coffee Cheesecakes with Coffee Syrup and Cream (V)

Homemade Tiramisu (V)

Walnut and Carrot Cupcakes (Ve)

Salted Caramel Brownies (Ve)

Fresh fruit platter (Ve)

Home-baked Scones with Jam and Clotted Cream (V)

Allergen information – not all the ingredients present in our food are listed on the menu. We operate a kitchen which handles nuts, sesame, shellfish, eggs, etc. Please ask a member of staff if you require allergen information for your food or if you suffer from a severe allergy. We pride ourselves on developing delicious and creative menus for all diners, whatever their requirements.